

cocktails

the frida 14

sauza silver, lime, jalepeño, triple sec

the hemingway 14

plantation silver rum, fresh mint, lime, soda, seasonal fruit

the chekhov 14

tito's vodka, fresh ginger, lime, soda

the willie dixon 14

bulleit bourbon, seasonal fruit, lemon, bitters, soda

the fitzgerald 15

hendrick's gin, green juice, lemon, prosecco

the iris chacón 14

white wine, fresh juice, seasonal fruit

the deee-lite 15

tito's vodka, chocolate, chocolate liqueur, coconut cream

wine

red

SHIRAZ, taltarni, 2014, australia 11 / 40

MALBEC, don david, 2016, argentina 12 / 44

RIOJA, luis alegre koden, 2015, spain 11 / 40

BORDEAUX, château auguste, 2015, france (organic) 12/44

CABERNET, santa julia, 2017, argentina (organic) 10 / 37

CABERNET, mt. tabor, 2014, galilee (kosher) 12 / 44

NERO D'AVOLA, 'alto', tentuta rapitalà, 2014, sicily 56

white

WHITE BLEND, 'invita', elvi, 2011, spain (kosher) 12 / 44

PINOT GRIGIO, santi sortesele, 2017, italy (organic) 11 / 40

CHARDONNAY, 'mirth' corvidae, 2017, italy (organic) 11 / 40

SAUVIGNON BLANC, kato, 2017, new zealand 11 / 40

SAUVIGNON BLANC, lardiley, 2015, france (organic) 10/37

RIESLING, steinbock, 2017, germany 10 / 37

PINOT BLANC, the four graces, 2014, willamette valley 56

BOURGOGNE BLANC, olivier leflaive, 'les sétilles' 2015 65

sparkling / rosé

GRENACHE ROSÉ, notorious pink, 2017, france 12 / 44

PROSECCO, lamberti, italy 12 / 44

SPARKLING ROSÉ, lamberti, italy 12 / 44

beer

SIXPOINT SWEET ACTION, cream ale (5.2 abv) 7

SIXPOINT THE CRISP, pilsner (5.2 abv) 7

OMMEGANG WITTE, wheat ale (5.2 abv) 7

ORIGINAL SIN HARD CIDER (6.0 abv) 7 gf

KELSO IMPERIAL IPA (10.0 abv) 9

BRONX BREWERY NO RESOLUTION IPA (7.6 abv) 7

BELL'S KALAMAZOO STOUT (6.0 ABV) 8

GREENPORT HARBOR BREWING CO. TIDAL LAGER (4.7 abv) 7

KOMBREWCHA, hard kombucha (3.2 abv) 7

berry hibiscus, lemongrass lime, royal ginger

fresh juice

fruit juice 6 / 10

green juice 8 / 13

ask your server for today's juice options.
mix it with your favorite liquor!

juice flight 8

choice of 3 juices *green juices +1*

fresh baby coconut 8

served with a shot of plantation rum 15

spirits

vodka

GREY GOOSE 13

TITO'S 11

gin

DOROTHY PARKER 11

HENDRICK'S 12

TANQUERAY 11

tequila

ESPELON 11

ILEGAL MEZCAL 13

SAUZA (SILVER) 11

TRES GENERACIONES AÑEJO 14

TRES GENERACIONES PLATA 14

rum

PLANTATION 3 STAR (SILVER) 10

BARBANCOURT 3 STAR 4 YEAR 11

MYERS'S (DARK) 14

whiskey/bourbon

BULLEIT BOURBON 12

JACK DANIELS 11

JAMESON 11

RITTENHOUSE RYE 10

scotch

JOHNNIE WALKER BLACK 14

LAPHROAIG 10 YR 15

OBAN 14 YR 17

liqueur

BAILEYS ALMANDE 12

BARSOLO PISCO 12

CAMPARI 11

COINTREAU 12

FRANGELICO 12

HENNESSY 13

ST GERMAIN 12

smalls

soup du jour 7

housemade chili 8 (gf)
over rice 4

fried okra 8
breaded, seasoned and fried okra, ranch dressing

brussels sprouts 9
oven roasted brussels sprouts, 100% maple syrup,
whole grain mustard (gf, sf)

crispy garlic broccolini 9
sautéed broccolini, lemon juice, crushed red pepper,
shallots, fried garlic slices (gf, sf)

mexican street corn 7 / 14
charred corn on the cob, chili lime aioli, cilantro,
crumbled cotija (gf) *for 1 or 2*

hand cut fries 6

chili cheese fries 10
tempeh-kidney bean chili, house made cheddar

buffalo wings 8 / 12
seasoned seitan, hot sauce, ranch dressing

chickpea hush puppies 13
mashed chickpeas, shredded artichoke hearts, herbed
breadcrumb crust, house-made remoulade, green onion

rainbow rolls 13
shredded purple cabbage, bell peppers, watermelon
radish, rainbow carrots, thai basil, peanut sauce (gf)

mac n' cheese 14
cashew cheese sauce, numu mozzarella, elbow
macaroni, smoked paprika, herbed bread crumb
topping *add shiitake bacon 3 add seitan 6*

jackfruit quesadilla 15
seasoned jackfruit, numu mozzarella, grilled peppers,
pico de gallo, sour cream *add guacamole 3*

beverages

DRIP COFFEE 3 / ICED COFFEE 4

ICED TEA 4.5 / HOT TEA 4

HOUSEMADE ICED CHAI 5

SARATOGA SPARKLING WATER (28oz bottle) 7

SODA (ginger ale, cola) 3.5 / GINGER BEER 5

JUICE (cranberry, orange) 4.5

Sorry, no substitutions!

A 20% gratuity will be added to parties of 5 or more.

There is a 4 card limit when paying.

big

classic blt 16

rosemary ciabatta, mayo, romaine lettuce, shiitake
bacon, tempeh bacon, tomato, choice of hand cut fries
or salad *add avocado 4*

happy shrimp po' boy 16
popcorn fried seitan, shredded lettuce, tomato, pickles,
housemade remoulade, toasted french bread, choice of
hand cut fries or salad *add avocado 4*

uvk quarter pounder 17
roasted mushroom barley patty, fried shallot rings,
housemade special sauce, tomato, pickles, romaine
lettuce, potato bun, choice of hand cut fries or
salad *add avocado 4 add shiitake bacon 3*
add numu mozzarella 3

chick-un avocado ranch salad 19
chopped romaine, avocado massaged kale, garlic
croutons, southern fried seitan, cherry tomatoes,
ranch dressing *sub buffalo fried seitan 2*

green curry 22
coconut milk infused with lemongrass, galangal, makrut
lime leaves & thai basil with green peas, sweet peppers,
fresh garlic, japanese eggplant, crispy fried tofu,
jasmine rice (gf) *available spicy as hell*

urban macro bowl 18
garlic mustard marinated tempeh, sautéed kale,
herbed quinoa, arugula, roasted carrots, creamy cashew
beet dressing (gf) *add avocado 4*

seitan & gravy 22
peppercorn encrusted seitan steak smothered in
mushrooms & onions, rosemary gravy, mashed
potatoes, sautéed broccolini

chick-un & waffles 22
southern fried seitan, sautéed garlic kale, crispy belgian
waffle, maple mustard aioli *option to add maple syrup*

double decker tacos 23
crispy corn tacos, roasted garlic refried pinto beans,
soft shell tortilla, seasoned ground seitan, lettuce,
guacamole, diced cherry tomatoes, chili lime aioli,
yellow rice

lasagna 23
brown rice noodles, housemade marinara, sunflower
tofu ricotta, carrots, kale, zucchini, numu mozzarella,
cherry tomatoes (gf)

gf - gluten free | sf - soy free

Please tell your server if you have any allergies.

PLEASE NOTE: our kitchen prepares products that
contain gluten, nuts, and soy. Since daily operations
involve shared cooking and preparation areas,
we cannot guarantee that any menu item will be
completely free of these ingredients.